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VA LEN TINE'S DAY



HOTEL KRONE UNTERSTRASS
ZÜRICH

VA LEN TINE'S DAY

M E N U

YELLOWFIN TUNA

served as tataki | sautéed briefly
sesame ice cream
indian cucumber relish mango | granola crunch

CREAMY PEA SOUP

refined with mint | smoky paprika chutney
vegetable Dim-Sum

ENTRECÔTE-DOUBLE

grilled according to your wish | flambéed at
the table with Cognac | port wine jus
morel caponata | carrot duet baked in the oven
potato mousseline

VANILLA SECRET

Madagascan vanilla mousse | on crispy
hazelnut cookie base | sweet sorrel pesto
strawberry ice cream

4 courses 90.-



d i f f e r e n t e
RESTAURANT

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A Wüger Gastronomie Company